

# The Draycott

LA Neighbourhood Dining. Morning, Noon & Night.

## Chilled & Raw Seafood\*

<b>Amberjack Crudo</b> meyer lemon & fresno chilli paste 20	<b>Chilled Jumbo Shrimp</b> cocktail sauce & dijon aioli 21	<b>Crispy Softshell Crab</b> herbs, cayenne, tartar sauce 26	<b>Pacific Salmon Crudo</b> salmon roe, red watercress, capers 21
<b>Caviar "Chips &amp; Dip"</b> osetra sturgeon caviar, creme fraiche, house fried chips 150	<b>Smoked Trout Rillettes</b> creme fraiche, rye, & caper berries 21		

## Appetizers

<b>Baby Lettuce Salad</b> local greens, lemon dressing, torn herbs 15	<b>English Pea Dip</b> grilled larder bakery sourdough add vegetable crudite +4 15	<b>Heirloom Tomato &amp; Cucumber Greek</b> feta, kalamata olives, za'atar 17
<b>Salmon Nicoise Salad</b> conserva, castelvetrano olives, capers, egg, dill, & tarragon 25	<b>Leek &amp; Butter Bean Soup</b> rosemary pistou, sourdough 12	<b>Gem Lettuce Ceasar</b> roasted garlic, avocado, parmigiano-reggiano, white anchovies 17
	<b>Selection of Cheeses</b> marcona almonds, fig jam, local grapes 26	

## Vegetables

<b>Eggplant Ratatouille</b> pine nut gremolata 12	<b>Crushed Weiser Farms Potatoes</b> thyme & garlic 12	<b>Frites</b> thyme & black pepper 7
	<b>Grilled Local Corn</b> cilantro, pepitas, ricotta salata 12	

## Entrees

<b>The Draycott Burger</b> wagyu beef, welsh cheddar, caramelized onions, house pickles, tomato aioli 24	<b>Blue Crab Roll</b> brioche bun, old bay mayonnaise, salad or frites 30	<b>Vegetable Curry</b> raita yogurt, vandouvan rice, seasonal vegetables 29
<b>Grilled Wanderer Farm Steak</b> frites, sauce au poivre 8oz flat iron 37	<b>Grilled Branzino</b> herb oil & shaved fennel 28	<b>Fish &amp; Chips</b> battered cod, mushy peas, tartar sauce, Chef Mason's triple cooked chips 30
	<b>Salt Spring Mussels*</b> leeks, veloute, wine & grilled bread 28	

## Desserts

<b>Selection of Seasonal Ice Creams &amp; Sorbets</b> 4	<b>Eton Mess</b> local berries, meringue, cream 14	<b>Brown Sugar Pudding</b> whipped cream & sea salt 13
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LUNCH

BUBBLES BY THE GLASS

La Jara Prosecco, Treviso, Italy, NV  
15

Nicolas Feuillate "Brut" Champagne, France, NV  
28

Mumm Cordon Rouge "Brut Rose", Champagne, France, NV  
29

ROSE WINES BY THE GLASS

Txampian, Txacolina, Spain  
16

Stolpman Vineyards, Santa Inez, California, 2020  
15

Chateau de l'Olivette, Bandol, France 2020  
22

WHITE WINES BY THE GLASS

Brander, Sauvignon Blanc, Santa Inez, California, 2020  
15

Rombauer Vineyards, Chardonnay, Carneros, California, 2019  
25

Nicolas Idiart, Sancerre, Loire Valley, France 2019  
21

Domaine de La Motte, Chardonnay, Burgundy France 2019  
20

Benvolio, Pinot Grigio, Italy 2018  
12

Gulp Hablo, Skin Fermented Verdejo & Sauvignon Blanc, Spain 2020  
17

RED WINES BY THE GLASS

Cascina Ca'Rossa, Grignolino, Piedmonte, Italy 2020  
15

Domaine Durand "Premices", Syrah, Cornas, France 2016  
22

Vina Robles, Cabernet Sauvignon, Paso Robles, California, 2018  
16

Larry Hyde, Pinot Noir, Napa Valley, California 2016  
24

Chateau Lamartine, Malbec, Cahors, France 2016  
16

Stroppianna "Leonardo", Nebbiolo, Barolo, Italy, 2015  
23

DRAFT BEERS 9

Einstok Lager *USA*

Trustworthy IPA *California*

Stiegl Radler *Austria*

Chronic Amber Ale *California*

Lil Bo Pilsner *California*

PORT, SHERRY & DESSERT WINES

Grahams 10 Years Tawny Port *Portugal* 12

Grahams 20 Years Tawny Port *Portugal* 18

Aurora Pedro Jimenez Sherry *Spain* 13

Vernaccia di Oristano *Italy* 16

Sauternes Chateau Piada *France* 16

Sauternes Chateau d'Yquem 2003 (375ml) 380

SPECIALTY COCKTAILS

**Holy Mole** 21

buffalo trace bourbon, ancho reyes, mole syrup,  
st-georges absinthe, angostura bitters, egg white, diet cola

**Watermelon Margarita** 23

cazadores tequila, lime juice, fresh muddled watermelon, jalapeno

**Crisp** 19

homemade spicy tequila, vida mezcal, yuzu,  
red pepper agave, aleppo salt

**Zapoteca** 16

cazadores tequila, cold pressed cucumber, rose, agave, lemon

**Botanica** 19

vodka, homemade cucumber - orgeat syrup, mint

**G&T** 18

bombay sapphire gin, fever tree tonic, cucumber, basil,  
orange peel

**Vesper** 21

grey goose vodka, beefeater gin, lillet blanc

**Negroni Bianco** 20

bombay sapphire gin, suze, lillet blanc

**Draycott Martini** 3oz - 22

grey goose vodka, blue cheese olives

**Espresso Martini** 18

vodka, modern times nitro cold brew, coffee liqueur

**Love Language** 20

tito's vodka, lychee, amaro nonino, ginger, cayenne pepper

SEASONAL MOCKTAILS

**Ghia Highball** 16

ghia social tonic, fresh mint, demarara, lemon

**Cali Rain** 13

cranberry juice, lemon, orange, tonic

**Ginger & Ale** 13

ginger, lime, fever tree soda water

SIPPING

Cognac Remy Martin XO *France* 65

Cardinal Du Four Armagnac *France* 65

Grappa of Amarone Bonollo Umberto *Italy* 16

Mezcal Lost Explorer Tobola *Mexico* 39

Mezcal Lost Explorer Salmana *Mexico* 59

Madre Mezcal *Mexico* 22

Illegal Mezcal *Mexico* 19

Clase Azul Tequila *Mexico* 45

Don Julio 1942 Tequila *Mexico* 55

Revel Tequila Reposado *Mexico* 45

Amaro Montenegro *Italy* 14

Diplomatico Rum Reserva *Venezuela* 25

Macallan 12 years old / Macallan 18 years old *Scotland* 22 / 28

Jonhy Walker Blue Label *Scotland* 65

Basil Hayden's *USA* 17

Whistlepig Rye *USA* 22

High West "Rendez-vous" *USA* 22

PRIVATE CELLAR EXCLUSIVE COLLECTION

Groth, Cabernet Sauvignon, Oakville-Napa Valley 2016 32

Batic, Cabernet Franc, Slovenia 2017 30

Abadia Retuerta "Seleccion Especial", Sardon De Duero, Spain 2016 27